WOOD FIRED
WEDNESDAYS

▪ W.F.W. SEASON MAY 20TH - AUGUST 26TH ▪ WEDNESDAYS 5PM - 9PM ▪

▪ HAND-CRAFTED MADE-TO-ORDER PIZZAS ▪

$15 personal sized pizzas | .50¢ per additional ingredient
Dipping Sauces: $1.50 Ranch | $3.00 Queso
Gluten Free Cauliflower Crust Available (Limited Non-GMO & Egg Free) – Add $8"

BARN BURNER
Chicken, bacon, cilantro, red onion, and BBQ sauce

JOE TOWN MEATY
Pepperoni, sausage, bacon, and tomato sauce

DILL PICKLE
Pickle chips, fresh dill, mozzarella, & creamy dill sauce

MARGHERITA
Fresh mozzarella, tomato, basil, and tomato sauce

MN MEDITERRANEAN
Fresh basil, kalamata olives, tomato, feta cheese, and basil pesto

THE BASIC
Pepperoni, pizza cheese, and tomato sauce

Additional Ingredients (.50 Cent each): *Pepperoni ▪ Sausage ▪ Bacon ▪ Chicken ▪ Red Onion ▪ Bell Peppers Mushrooms ▪ Kalamata Olives ▪ Tomato ▪ Basil ▪ Cilantro ▪ Feta Cheese ▪ Fresh Mozzarella ▪ Shredded Cheese*

▪ APPETIZERS ▪

$12

SALSA FLIGHT BOARD
Fresh pico, guacamole, black bean, & cilantro salsa - served with tortilla chips

MINI PRETZELS & QUESO
Pretzel bites with warm Queso

WARM DIP FLIGHT BOARD
Spinach & artichoke, queso, & buffalo chicken - served with tortilla chips & Naan bread

▪ MINNESOTA STREET TACOS ▪

$12 - Two tacos served on flour tortillas with a side of chips & salsa

Chicken, spring mix, pico, cheddar jack cheese, and sriracha lime sauce

Make it a burrito bowl - with Cilantro Lime Rice - $12

▪ SCENIC SALAD ▪

$9 - Spring mix blend, feta cheese, craisins, golden raisins, caramelized pecans, and apple poppy seed dressing
Add grilled chicken - $3

▪ BEVERAGE MENU ▪

House Liquor, Wine, Craft Beer, & Red Bull - $7

Domestic Beer - $6

Premium Liquor - $8

Full Wine Bottle - $30

Soda & Bubblr - $4

Craft Cocktails and Specialty Spirits - $12

Mocktails & Dirty Sodas - $7

THC Seltzer - $9

NA Spirit - $8

▪ CRAFT COCKTAILS ▪

$12

- *Hibiscus Berry Mule*
- *Bulleit Old Fashioned*
- *Aperol Spritz*
- *Spicy Strawberry Margarita*
- *Elderflower Gin & Tonic*

WOOD FIRED WEDNESDAYS

· SPECIALTY PIZZAS ·

$15 personal sized pizzas | .50¢ per additional ingredient | pizzas rotated bi-weekly!

CHICKEN ALFREDO
May 20th & 27th

MAC-N-CHEESE
June 3rd & 10th

ASIAN ZING
June 17th & 24th

HOT HONEY BBQ
July 1st & 8th

CAJUN SHRIMP
July 15th & 22nd

CHICKEN STREET TACO
July 29th & Aug. 5th

SMOKED BBQ GOUDA
Aug. 12th, 19th, & 26th

· LIVE MUSIC LINE UP ·

Mark your calendar starting May 20th

ANDY AUSTIN	5/20
TIM AND TAZ	5/27
TRACE ELEMENTS DUO	6/3
DIESEL FIRE	6/10
AKSEL KRAFNICK	6/17
MIXED DRINK	6/24
JEN LAMB RANDOLPH DUO	7/1
DAVE LUMLEY & LARA MOLINE	7/8
ANDREA & MIK	7/15
AJ SPOFF	7/22
KAT BLUE 2	7/29
ANDY AUSTIN	8/5
TONY RAY THOMPSON	8/12
JEN LAMB RANDOLPH DUO	8/19
DAVE LUMLEY & LARA MOLINE	8/26

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Bernick's

J. F. KRUSE FINE AND CUSTOM JEWELERS

Rolling Ridge

CUSTOM CATERING BY SHORT STOP